

Menu Selections

- Bites upon arrival: Mozzarella Pizzaiola
 - Suggested service on individual appetizer plates
 - These can be pre-prepped an hour prior to guest arrival.
 - Ingredients for 6 servings (double for 12 guests)
 - 5 pounds of tomatoes (any firm variety)
 - Extra virgin olive oil
 - Red wine vinegar
 - Flaky sea salt and black pepper
 - 2 tablespoons caster sugar
 - 1 handful of oregano leaves
 - 6 (125g) balls of buffalo mozzarella
 - Instructions
 - Preheat the oven to 285 degrees.
 - Cut the tomatoes into bite-sized pieces and lay in a single layer on a baking tray.
 - Pour several good glugs of olive oil, a couple of good splashes of red wine vinegar, a pinch of salt, a grind of pepper, the sugar and half the oregano.
 - Roast in the low oven for 1 hour or until the tomatoes are only just holding their shape.
 - Check the seasoning – the tomatoes should be wonderfully sweet and sharp.
 - Place equal amounts of the tomato onto four plates and scatter with remaining oregano (chopped). Place a whole buffalo mozzarella ball in the center and dress with a short drizzle of olive oil.
- First Course: Arancini
 - Suggested service on shared platter
 - These should be served immediately upon finishing, but ingredients can be pre-prepped. They're worth the effort!
 - Ingredients for 6 servings (double for 12 guests)
 - 40ml olive oil
 - 5 1/3 unsalted butter
 - 1 zucchini (grated)
 - 1 large shallot (finely diced)
 - Flaky sea salt and black pepper
 - Leaves from 4 sprigs of thyme
 - 4 1/3 cups vegetable stock
 - 2 cups risotto rice (Carnaroli is best)
 - ½ glass white wine
 - Large handful of freshly grated Parmesan
 - ½ (150g) ball of buffalo mozzarella
 - Instant polenta or fine cornmeal
 - 4 1/3 cups vegetable oil
 - Instructions

- Gently heat the olive oil and half the butter in a heavy-bottomed pan. Sweat the zucchini and diced shallot and add salt and pepper. Stir in the thyme.
- Meanwhile, heat the vegetable stock in another saucepan. When the shallots turn translucent, add the rice and gently heat, stirring, for 5 minutes on a low flame. You want to make sure that every grain is coated and shiny but the rice and vegetables must not turn brown. Add the white wine at this stage.
- When the wine has been absorbed, add the hot vegetable stock, one ladle at a time, making sure the rice is always submerged, stirring gently from time to time. When the rice is fully cooked (about 15–20 minutes), finish with a handful of grated Parmesan and the rest of the butter. Check that the rice is well seasoned. Take the pan off the heat and spread the risotto onto flat plates or a tray to cool. Cut the mozzarella into little cubes.
- When the rice is cool, roll into golf-ball-sized spheres with a cube of mozzarella in the middle. Roll each ball in the polenta or cornmeal and deep-fry until golden brown (usually about 2–3 minutes). Don't be afraid of deep-frying, even if you are not used to it. Simply put a liter of vegetable oil so it half fills a deep pan and bring the temperature up to 190.C (or until a cube of bread dropped in the oil turns golden in less than a minute). Use tongs or a slotted spoon to move the arancini around and drain them on kitchen paper.
- Serve immediately.
- Main Course: Silky Carbonara
 - Suggested service on individual plates or family style
 - Ingredients for 6 servings (double for 12 guests)
 - ¼ pound guanciale (salt-cured pork jowl) or pancetta, cut into ⅓-inch cubes
 - 7 large egg yolks
 - 1 large egg
 - 1 pound rigatoni
 - Kosher salt
 - ½ cup finely grated Pecorino or Parmesan, plus more for garnish
 - 2 teaspoons freshly ground black pepper
 - Instructions
 - Cook guanciale in a large skillet over medium-low heat, stirring frequently, until fat renders but guanciale is not browned, about 5 minutes. Pour into a fine-mesh sieve set over a small bowl; reserve drippings. Transfer guanciale to a large bowl and let cool slightly. Add egg yolks and egg to bowl; whisk to blend.
 - Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain, reserving ½ cup pasta cooking liquid.

- Immediately add rigatoni, 2 Tbsp. pasta cooking liquid, and 1 tsp. guanciale drippings to egg mixture; toss to coat. Working in 3 batches, gradually add ½ cup Pecorino, stirring and tossing to melt between batches. Add 2 tsp. black pepper; toss until sauce thickens, adding more pasta water by tablespoonfuls if needed. Season with salt and pepper.
 - Divide among bowls. Garnish with Pecorino.
- Dessert: Sorbetto di Pesche e Vino
 - Suggested service in individual sorbet bowls
 - Can (and should) be made fully ahead of time
 - Ingredients (makes 1 pint)
 - 2 cups diced peaches (plus 1 whole peach)
 - 3 tablespoons fresh lemon juice (from 1 lemon)
 - ½ cup plus 1 tablespoon sugar
 - ¼ cup plus 2 tablespoons dry white wine (Marco Carpineti's Capolemole)
 - 2 sprigs fresh mint
 - Instructions
 - In a medium bowl, combine the diced peaches and lemon juice and set aside.
 - Combine ½ cup of the sugar and ½ cup water in a small saucepan over low heat and stir until the sugar has dissolved. Remove from the heat and allow the syrup to cool to room temperature, about 20 minutes. Transfer the syrup to a food processor, add the diced peaches and lemon juice, and process until smooth. Add ¼ cup of the wine and process again, then chill the mixture in the fridge for at least 6 hours or overnight.
 - Freeze the mixture in an ice cream maker according to the manufacturer's instructions, or if you don't have one, pour the chilled mixture into a gallon-size freezer bag and lay it flat on a tray. Freeze until solid, then break up the mixture into large chunks and blend in a food processor until smooth, working in batches if necessary. Transfer the mixture to a container with a lid and freeze until firm.
 - Meanwhile, peel and dice the whole peach and combine it in a small bowl with the remaining 1 tablespoon sugar and 2 tablespoons wine. Allow to macerate for at least 30 minutes.
 - Serve the sorbet garnished with the wine-macerated peach and mint (if using).

Grocery List

- Produce
 - 5 pounds of tomatoes (any firm variety)
 - 1 handful of oregano leaves
 - Leaves from 4 sprigs of thyme
 - Fresh mint leaves (review recipe to see how many cocktails you'd like to make)
 - 1 zucchini (grated)
 - 1 large shallot (finely diced)

- 2 cups diced peaches (plus 1 whole peach)
- 3 tablespoons fresh lemon juice (from 1 lemon)
- 2 sprigs fresh mint
- _____
- _____
- _____
- Baking / Spices
 - Flaky sea salt
 - Black pepper
 - 2 tablespoons caster sugar
 - ½ cup plus 1 tablespoon sugar
 - _____
 - _____
 - _____
- Dairy / Deli / Meat
 - 6 (125g) balls of buffalo mozzarella
 - ½ (150g) ball of buffalo mozzarella
 - 5 1/3 unsalted butter
 - Large handful of freshly grated Parmesan
 - ½ cup finely grated Pecorino or Parmesan, plus more for garnish
 - 7 large egg yolks
 - 1 large egg
 - ¼ pound guanciale (salt-cured pork jowl) or pancetta, cut into ⅓-inch cubes
 - _____
 - _____
 - _____
- Rice / Grains / Nuts
 - 2 cups risotto rice (Carnaroli is best)
 - Instant polenta or fine cornmeal
 - 1 pound rigatoni
 - _____
 - _____
 - _____
- Liquids / Sauces / Dips
 - Extra virgin olive oil
 - 40ml olive oil
 - 4 1/3 cups vegetable oil
 - Red wine vinegar
 - 4 1/3 cups vegetable stock
 - _____
 - _____
 - _____
- Alcohol
 - ½ glass of white wine

- ¼ cup plus 2 tablespoons dry white wine (Marco Carpineti's Capolemole)
- _____
- _____
- _____
- Ice for cocktails / cooling ingredients, if necessary

References: Che Figo

Menu Selections

- Bites upon arrival: Broad Bean, Mint and Ricotta Bruschette
 - Serve family style on a platter
 - Can be made fully ahead of time
 - Ingredients for 6 servings (double for 12 guests)
 - 3 good handfuls of podded broad beans
 - 6 tablespoons extra-virgin olive oil, plus more for the bread
 - 3 lemons for zest and juice
 - 30 mint leaves roughly chopped
 - flaky sea salt and black pepper
 - 6 thick slices sourdough or soda bread
 - 3 garlic cloves
 - 6 tablespoons fresh ricotta
 - Instructions
 - Place the broad beans into boiling water for 5 minutes, remove and plunge into cold water, then drain and skin them. Put the beans in a small bowl and dress them in the olive oil, the lemon zest, a little lemon juice and most of the chopped mint. Season with salt and pepper.
 - Toast or grill the slices of bread so that they are crunchy on the outside but still have a bit of give when squeezed. Rub one side of each slice a few times with the cut side of the garlic clove so that it melts into the bread's hot surface. Drizzle with some olive oil.
 - Season the fresh ricotta with salt and pepper, to taste, then spread on to the hot, garlicky bread. Top with the broad beans and garnish with the remaining chopped mint.
- First Course: Arugula Salad with Prosciutto and Oyster Mushrooms
 - Serve family style from large bowl onto dinner plate or salad bowls
 - Dressing can be prepped with the mushrooms cooked closer to guest arrival
 - Ingredients for 6 servings (double for 12 guests)
 - 1/4 cup plus 2 tablespoons extra-virgin olive oil
 - 1 pound oyster mushrooms, thickly sliced
 - Salt and freshly ground pepper
 - 1/4 cup aged balsamic vinegar
 - 1 teaspoon finely grated lemon zest
 - 4 inner celery ribs, cut into 2-by-1/4-inch matchsticks, plus 1/4 cup celery leaves, for garnish
 - 10 cups baby arugula (10 ounces)

- 6 ounces Pecorino Toscano, shaved with a vegetable peeler (1 1/2 cups)
 - 6 ounces thinly sliced prosciutto di Parma
 - Instructions
 - In a large nonstick skillet, heat 2 tablespoons of the olive oil. Add the mushrooms and season with salt and pepper. Cook over moderately high heat, stirring occasionally, until tender and lightly browned, about 6 minutes. Transfer the mushrooms to a bowl and let cool.
 - In a large bowl, whisk the vinegar with the lemon zest and the remaining 1/4 cup of olive oil. Season with salt and pepper. Add the celery matchsticks, arugula and mushrooms and gently toss. Transfer the salad to a large platter or bowl, top with the Pecorino Toscano, prosciutto and celery leaves and serve right away.
- Main Course: Mint and Chili Pizzetta
 - Serve on individual plates or family style from a large platter
 - Pizzettas can be prepped and ready for the oven.
 - Ingredients for 6 servings (double for 12 guests)
 - 3 large golf-ball-sized piece of pizza dough
 - 3 small handfuls of grated block mozzarella – the hard, cheap kind
 - 2 small handful of grated Parmesan
 - 1 large zucchini
 - 1 or 2 red chilli, deseeded and finely sliced
 - Flaky sea salt and black pepper
 - Extra virgin olive oil
 - 12-18 mint leaves, roughly chopped
 - Instructions
 - Preheat your oven to its highest setting (480 degrees) and at the same time put a pizza stone or baking sheet in the oven to heat up.
 - Roll the dough out to around 8 inches in diameter. Evenly distribute a small amount of Parmesan and mozzarella – just enough to cover the pizza.
 - Finely slice the zucchini to cover the cheese (use a mandoline or a potato peeler) and sprinkle with some finely sliced red chilli. Season and drizzle with olive oil. Place the pizzetta on your stone or baking sheet in your preheated oven for about 6–8 minutes and garnish with some roughly chopped mint and a drizzle of olive oil.
- Dessert: Tiramisu Layer Cake
 - Serve onto individual dessert plates
 - Can be fully made ahead of time
 - Ingredients for 6 servings (double for 12 guests)
 - Cake
 - 1 (18.25 ounce) package moist white cake mix
 - 1 teaspoon instant coffee powder
 - ¼ cup coffee
 - 1 tablespoon coffee flavored liqueur

- Filling
 - 1 (8 ounce) container mascarpone cheese
 - ½ cup confectioners' sugar
 - 2 tablespoons coffee flavored liqueur
- Frosting
 - 2 cups heavy cream
 - ¼ cup confectioners' sugar
 - 2 tablespoons coffee flavored liqueur
- Garnish
 - 2 tablespoons unsweetened cocoa powder
 - 1 (1 ounce) square semisweet chocolate
- Instructions
 - Preheat oven to 350 degrees. Grease and flour 3 (9 inch) pans.
 - Prepare the cake mix according to package directions. Divide two thirds of batter between 2 pans. Stir instant coffee into remaining batter; pour into remaining pan.
 - Bake in the preheated oven for 20 to 25 minutes, or until a toothpick inserted into the center of the cake comes out clean. Let cool in pan for 10 minutes, then turn out onto a wire rack and cool completely. In a measuring cup, combine brewed coffee and 1 tablespoon coffee liqueur; set aside.
 - To make the filling: In a small bowl, using an electric mixer set on low speed, combine mascarpone, 1/2 cup confectioners' sugar and 2 tablespoons coffee liqueur; beat just until smooth. Cover with plastic wrap and refrigerate.
 - To make the frosting: In a medium bowl, using an electric mixer set on medium-high speed, beat the cream, 1/4 cup confectioners' sugar and 2 tablespoons coffee liqueur until stiff. Fold 1/2 cup of cream mixture into filling mixture.
 - To assemble the cake: Place one plain cake layer on a serving plate. Using a thin skewer, poke holes in cake, about 1 inch apart. Pour one third of reserved coffee mixture over cake, then spread with half of the filling mixture. Top with coffee-flavored cake layer; poke holes in cake. Pour another third of the coffee mixture over the second layer and spread with the remaining filling. Top with remaining cake layer; poke holes in cake. Pour remaining coffee mixture on top. Spread sides and top of cake with frosting. Place cocoa in a sieve and lightly dust top of cake. Garnish with chocolate curls. Refrigerate at least 30 minutes before serving.
 - To make the chocolate curls, use a vegetable peeler and run it down the edge of the chocolate bar.

Grocery List

- Produce
 - Dozen limes

- 3 lemons for zest and juice
- 30 mint leaves roughly chopped
- 3 garlic cloves
- 1 large zucchini
- 1 or 2 red chilli, deseeded and finely sliced
- 12-18 mint leaves, roughly chopped
- 1 pound oyster mushrooms, thickly sliced
- 1 teaspoon finely grated lemon zest
- 4 inner celery ribs, cut into 2-by-1/4-inch matchsticks, plus 1/4 cup celery leaves, for garnish
- 10 cups baby arugula (10 ounces)
- _____
- _____
- _____
- Baking / Spices
 - Flaky sea salt and black pepper
 - Salt
 - 2 tablespoons unsweetened cocoa powder
 - 1 (1 ounce) square semisweet chocolate
 - ¼ cup confectioners' sugar
 - 1 (18.25 ounce) package moist white cake mix
 - ½ cup confectioners' sugar
 - _____
 - _____
 - _____
- Dairy / Deli / Meat
 - 6 tablespoons fresh ricotta
 - 3 small handfuls of grated block mozzarella – the hard, cheap kind
 - 2 small handful of grated Parmesan
 - 6 ounces Pecorino Toscano, shaved with a vegetable peeler (1 1/2 cups)
 - 6 ounces thinly sliced prosciutto di Parma
 - 2 cups heavy cream
 - 1 (8 ounce) container mascarpone cheese
 - _____
 - _____
 - _____
- Rice / Grains
 - 3 good handfuls of podded broad beans
 - 6 thick slices sourdough or soda bread
 - 3 large golf-ball-sized piece of pizza dough
 - _____
 - _____
 - _____
- Liquids / Sauces / Dips / Misc.

- 6 tablespoons extra-virgin olive oil, plus more for the bread
- 1/4 cup plus 2 tablespoons extra-virgin olive oil
- Extra virgin olive oil
- 1/4 cup aged balsamic vinegar
- 1 teaspoon instant coffee powder
- ¼ cup coffee
- _____
- _____
- _____
- Alcohol
 - 5 tablespoons coffee flavored liqueur
 - _____
 - _____
 - _____
- Ice for cocktails / cooling ingredients, if necessary

References: Squisito (*All recipes are vegan and gluten-free*)

- Bites upon arrival: Cazzimperio Crudite
 - Serve on a large board or platter with a small ramekin
 - Can be fully prepped ahead of time
 - Ingredients for 6 servings (double for 12 guests)
 - 3 carrots (quartered lengthwise and cut into 4-inch sticks)
 - 3 celery stalks (sliced in half lengthwise and cut into 4-inch sticks)
 - 1 romaine lettuce heart, leaves separated
 - 2 fennel bulbs (thinly sliced)
 - 12 radishes
 - ¼ cup extra virgin olive oil
 - ¼ teaspoon sea salt
 - ¼ teaspoon freshly ground pepper
 - Instructions
 - In a small bowl, combine the olive oil, salt and pepper
 - Arrange the raw vegetables on a serving platter. Serve with the seasoned olive oil alongside.
- First Course: Peaches, Peas and Beans Summer Salad
 - Serve from a family-style bowl onto individual plates
 - Prep fully ahead of time but add the dressing prior to eating
 - Ingredients for 6 servings (double for 12 guests)
 - Dressing
 - 1 tablespoon balsamic vinegar
 - 1 teaspoon Dijon mustard
 - 1 teaspoon gluten-free tamari soy sauce
 - 2 tablespoons sunflower oil
 - Salt and pepper to taste
 - Salad

- ¾ pound young green (or yellow or burgundy) string beans (trimmed)
 - 2 ripe but firm peaches
 - 1 small shallot (peeled and sliced paper thin)
 - Large handful of snap peas (trimmed and sliced down the middle)
 - Salt and pepper to taste
 - ¼ cup chopped fresh basil leaves
 - ¼ cup whole toasted almonds (coarsely chopped)
- Instructions
 - Make the dressing: In a small jar with a tight-fitting lid, combine the balsamic vinegar, Dijon mustard, tamari, sunflower oil, salt and pepper. Tightly secure the lid and shake vigorously until the dressing has a smooth consistency. Set aside.
 - Make the salad: Bring a medium saucepan of water to a boil. Salt the water and then throw in the trimmed green beans. Blanch the beans for 3 minutes or until tender and crisp. Drain the beans and place them in a bowl of ice water to cool immediately.
 - Remove the pits from the peaches and cut the fruit into thin slices. In a large bowl, combine the sliced peaches, shallots and snap peas. Drain the green beans and lightly dry them. Add the beans to the large bowl. Season the salad with salt and pepper.
 - Pour the dressing over the vegetables and peaches, and toss lightly to combine. Scatter the chopped basil and almonds over the top, and serve.
- Main Course: Eggplant “Bolognese” Pasta
 - Serve from a large bowl onto individual plates with fork and serving spoon
 - Best cooked then served immediately
 - Ingredients for 6 servings (double for 12 guests)
 - 1 large eggplant diced into ½ inch cubes
 - Sea salt
 - ¼ cup and 1 tablespoon virgin olive oil (divided)
 - Salt and pepper to taste
 - 5 cloves garlic, minced
 - ½ teaspoon dried oregano
 - 1 can (28 ounces) crushed tomatoes
 - 1 cup vegetable stock or water
 - ¾ pound whole-grain and gluten-free long pasta of your choice, such as spaghetti or linguini
 - 6 whole fresh basil leaves, plus extra chopped for garnish
 - ½ cup pitted Kalamata olives finely chopped
 - Instructions
 - Preheat the oven to 400 degrees. Line a baking sheet with parchment paper and set aside.
 - In a large bowl, toss the diced eggplant with a generous sprinkle of sea salt. Let the eggplant sit for 10 minutes to release some of its water.

Pour the salted eggplant into a colander and rinse with fresh water. Dry the eggplant pieces as thoroughly as you can with a kitchen towel, and lay them on the prepared baking sheet.

- Toss the eggplant with 1 tablespoon of olive oil and salt and pepper. Spread the eggplant out into a single layer. Slide the baking sheet into the oven and roast until tender and browned slightly, about 20 minutes. Set aside.
 - In a large, deep skillet (or braiser), heat the remaining ¼ cup of olive oil over medium heat. Add the garlic, stir and sauté for about 30 seconds or until fragrant. Add the chili flakes and oregano and stir. Add the tomatoes and vegetable stock to the skillet and stir to combine. Bring to a boil, uncovered. Lower the heat and simmer the sauce for 30 minutes.
 - Meanwhile, cook the pasta according to package directions. Drain and set aside.
 - Drop the basil leaves into the tomato sauce and submerge the leaves. Cover the sauce and let it continue to cook for 10 more minutes.
 - Remove the basil leaves from the sauce and season it with salt and pepper. Add the roasted eggplant and chopped olives to the sauce, and stir to distribute. Carefully toss the cooked pasta in the sauce. After the noodles are coated in sauce, sprinkle the chopped basil on top. Serve the pasta hot.
- Dessert: Strawberry Panna Cotta
 - Served on individual dessert plates
 - Can be fully made beforehand
 - Ingredients for 6 servings (double for 12 guests)
 - Panna Cotta
 - 1.5 cup full fat coconut milk
 - ¼ cup maple syrup
 - 50 ml (¼ cup) hot water
 - ½ teaspoon agar agar powder
 - 2 teaspoon vanilla extract
 - Macerated Strawberries
 - 4-6 strawberries chopped
 - 2 tablespoons granulated sugar
 - pinch of kosher salt
 - ½ teaspoon lemon zest
 - 1 teaspoon lemon juice
 - Instructions
 - For the panna cotta
 - Mix of agar agar powder with the hot water to fully dissolve, making sure that there are no clumps. Clumps of the powder may unevenly set.
 - Preheat saucepan to medium low heat.

- Pour the coconut milk into the saucepan and whisk in the agar agar powder mixture until it is well combined. Add in the rest of the ingredients such as the vanilla extract and maple syrup.
- Allow the mixture to simmer for about 5-7 minutes or until it is close to a boil. Whisk every minute (or so) to make sure the agar agar powder is not clumping in the mixture.
- Turn off heat. Pour the mixture into a couple of molds or ramekins. Divide equally between the molds.
- Allow it to set in the fridge overnight or in the freezer for at least an hour.
- For the strawberries
 - In small mixing bowl, add the chopped strawberries and sugar. Mix until strawberries are fully coated in sugar.
 - Squeeze in roughly a teaspoon of lemon juice and add in a tiny pinch of salt and lemon zest.
 - Fold mixture together with a spatula thoroughly. Allow it to sit in the fridge for at least 30 minutes until the juices of the strawberries release.
- Assembly
 - You can serve the panna cotta as is and top with strawberries.
 - You can also serve the panna cotta on a small saucer simply by placing the saucer on top of the mold (or ramekin) and carefully flipping the mold over the saucer.
 - The panna cotta should slide easily but if it is too difficult, you can also run a butter knife or a cake spatula around the corners of the panna cotta before flipping over to loosen it up.

Grocery List

- Produce
 - 3 carrots (quartered lengthwise and cut into 4-inch sticks)
 - 3 celery stalks (sliced in half lengthwise and cut into 4-inch sticks)
 - 1 romaine lettuce heart, leaves separated
 - 2 fennel bulbs (thinly sliced)
 - 12 radishes
 - ¾ pound young green (or yellow or burgundy) string beans (trimmed)
 - 2 ripe but firm peaches
 - 1 small shallot (peeled and sliced paper thin)
 - Large handful of snap peas (trimmed and sliced down the middle)
 - ¼ cup chopped fresh basil leaves
 - 6 whole basil leaves plus extra chopped
 - 1 large eggplant (diced into ½ inch cubes)
 - 5 cloves garlic (minced)
 - 4-6 strawberries chopped
 - ½ teaspoon lemon zest

- 1 teaspoon lemon juice
- _____
- _____
- _____
- Baking / Spices
 - ¼ teaspoon sea salt
 - ¼ teaspoon fresh ground pepper
 - ½ teaspoon chili flakes
 - ¼ teaspoon dried oregano
 - ½ teaspoon agar agar powder
 - 2 teaspoon vanilla extract
 - 2 tablespoons granulated sugar
 - pinch of kosher salt
 - _____
 - _____
 - _____
- Rice / Grains
 - ¼ cup whole toasted almonds (coarsely chopped)
 - ¾ pound whole grain or gluten-free long pasta of your choice, such as spaghetti or linguini
 - _____
 - _____
 - _____
- Liquids / Sauces / Dips / Misc.
 - ¼ cup extra virgin olive oil
 - 1 tablespoon balsamic vinegar
 - ¼ cup and 1 tablespoon virgin olive oil (divided)
 - 1 teaspoon Dijon mustard
 - 1 teaspoon gluten-free tamari soy sauce
 - 2 tablespoons sunflower oil
 - 1 can (28 ounces) crushed tomatoes
 - 1 cup vegetable stock or water
 - ½ cup pitted Kalamata olives (finely chopped)
 - 1.5 cup full fat coconut milk
 - ¼ cup maple syrup
 - _____
 - _____
 - _____

Alcohol

- _____
- _____
- _____
- Ice for cocktails / cooling ingredients, if necessary